

PRODUCTION OF 'ROTI CANAI WITH PALM BASED CHEESE'

SURAYA BINTI MOHD NOH

**Final Year Project Report Submitted in
Partial Fulfilment of the Requirements for the
Degree of Bachelor of Science (Hons.) Food Science and Technology
in the Faculty of Applied Sciences
Universiti Teknologi MARA**

NOVEMBER 2008

ACKNOWLEDGEMENT

I would like to express my deepest appreciation and gratitude to my supervisor, Puan Fuziah Binti Mohamed Othman for her invaluable guidance, understanding, patience, supports and constant encouragement throughout the course of my study. I would also like to thank to Assoc. Prof .Dr .Norizzah Binti Abdul Rashid,Head of Program of B.Sc (Hons) Food Science and Technology and other lecturers for their support and guidance.

My deepest appreciation goes to my father Mohd Noh Bin Hj Hassan, my mother my brother Mohd Fahmi Bin Mohd Noh and my best friend Mohd Anuar Kamarudin, Nurliana Osaman and Normazidah Binti Ghani for the enormous amount of love, support, encouragement and sacrifice they had given to me. Special thanks to Company from Kerry Ingredients (M) Sdn. Bhd. for supplier powder Palm based cheese.

This appreciation also goes to all laboratory assistants, Puan Siti, Puan Nora, Mr Osman, Miss Syuhada and Miss Hariyah for their untiring assistance and guidance. To all my friends especially my classmate and part 7 degree students, thanks for their opinions and help through out my study.

Finally to anyone who directly or indirectly contributes to the developments for this study. Thank you.

TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENT	ii
TABLE OF CONTENTS	iii
LIST OF TABLES	v
LIST OF FIGURES	vi
ABSTRACT	viii
ABSTRAK	ix
LIST ABBREVIATIONS	x
CHAPTER 1 INTRODUCTION	1
1.1 Background of study	1
1.2 Significance of study	3
1.3 Objectives of study	3
CHAPTER 2 LITERATURE REVIEW	4
2.1 Flour	4
2.2 Gluten	5
2.3 Cheese	6
2.3.1 Kinds of Cheese	7
2.3.2 The role of palm oil in the food industry	8
2.3.3 Cheese powder and usage of palm oil	10
2.3.4 The application of palm oil in food industry	12
2.3.5 Spray drying and oil encapsulation	13
2.4 Fat	14
2.4.1 Properties of Fat as Flavor and Plasticity	14
2.4.2 Margarine	15
2.4.3 Hydrogenated Shortening	16
2.4.4 Churning Cream	17
2.5 Sugar	18
2.6 Liquid	19
2.7 Egg	20
2.8 Salt	20
CHAPTER 3 METHODOLOGY	21
3.1 Ingredients of 'Roti canai with palm based cheese'	21
3.2 Method of 'Instant Roti canai with palm based cheese'	23
3.3 Proximate Analysis	25
3.3.1 Determination of Moisture content	25
3.3.2 Determination of Crude Protein	26

ABSTRACT
PRODUCTION OF 'ROTI CANAI WITH PALM BASED CHEESE'

The main objective of this project was to develop a new flavoured 'Roti canai with Palm based cheese' by adding cheese powder into the dough of roti canai. The main ingredients of 'Roti canai with Palm based cheese' such as flour, water, sugar, salt, condensed milk, margarine, egg and palm based cheese powder. Sensory evaluation, chemical analysis and physical analysis of roti canai were carried out throughout this project. Sensory evaluation was carried out for the purpose to evaluate the acceptability of the product's taste, texture, colour, odour, appearances and overall acceptability using Hedonic Scale involving 30 trained panelists. Chemical analysis such as moisture, protein, fat, carbohydrate, and fiber were analyzed. Physical analysis such as texture and colour of roti canai also were measured. Sensory evaluation shows panelists most preferred Sample A (10% Chez 8108-22) followed by Sample B (10% Chez 153).

CHAPTER 1

INTRODUCTION

1.1 Background and problem statement

Roti Canai is a form of bread served hot with curry or dhal. It is made from flour or meal mixed with other dry and liquid ingredients, usually combined with a leavening agent, and kneaded, shaped into loaves, and baked. It tastes best when taken for breakfast or morning tea, eaten with the hand accompanied by curry or dhal and washed down with strong, hot, sweet kopi-O (Malaysian style coffee).

Roti canai or roti Chennai is a dish unique to Malaysia, which is actually originated from India. According to health claim on labels, bread (and grain-based foods in general) that contain 51% or more whole grain ingredients by weight can use. Bread can give high energy to body movement. Grain products are enriched with iron, folic acid, and other B vitamins, including niacin, thiamin, and riboflavin". Over the years enrichment has helped eliminate nutrition-related diseases, such as beriberi, pellagra, and severe nutritional anemia (Urein, 2002).